



## Valentine's Day Special

### Amuse-Bouche

*Salmon Rillettes on Crustini*

### Appetizer Selections



*Strawberry and Bib Lettuce Salad with candied pecans, raisins, feta cheese in Strawberry dressing*

*Grilled Scallop, Mango and Avocado Salad with mixed greens in Mango Gastrique sauce*

*Escargot, Merguez and Mushroom Rague with Parmesan Cheese over grilled French Brioche*

### Main Course Selections

*All Mussels Pots Available for Main Course with Pomme Frite*



*Grilled Rack of Lamb with Garlic Pommes Frits, Mixed Greens in Mushroom Rague Sauce*

*Pan Seared Oven Roasted Chilean Seabass with savoy Cabbage, Cannellini Beans and Black Truffle*

*Pan Seared Oven Roasted Duck Breast with Poached Pears in Brandy Cherry Sauce*

*Seafood Saffron Risotto with Salmon, Seabass, Calamari, Mussels, Gambass*

### Dessert Course Selections

*Choco terrine, Café Glasse, Chocolate Raspberry Cake, Mango Mousse Cake, pot-o-chocolate, crème brule & more!*

*\*Full Menu is \$59.95 Per Person & Served with Complimentary Glass of Champagne or Choice of House Wine*

